

RECIPE | BERRIES



STRAWBERRY POUND CAKE

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STRAWBERRY POUND CAKE

INGREDIENTS

For the cake:

- 12 oz** Pure Flavor® Sweet Blooms® Strawberries, diced
- 1** large egg
- 2 cups** all-purpose flour
- 1 cup** granulated sugar
- ½ cup** buttermilk
- ½ cup** vegetable oil
- 1 tsp** vanilla extract
- 1 tsp** baking powder
- 1 tsp** baking soda
- 1 tsp** lemon zest
- ¼ tsp** salt

For the glaze:

- 12 oz** Pure Flavor® Sweet Blooms® Strawberries, divided
- 2 cups** powdered sugar
- 2 tbsp** butter, melted
- 2 tbsp** milk
- ½ tsp** lemon juice



DIRECTIONS

- 1 Preheat oven to 350°F.
 - 2 In a medium mixing bowl, combine the sugar, buttermilk, oil, egg, lemon zest, and vanilla extract.
 - 3 In a separate bowl, combine the flour, baking powder, baking soda, and salt.
 - 4 Combine the wet and dry ingredients together until just combined, then fold the strawberries into the batter.
- Bake for 60 minutes in a prepared loaf pan. Allow it to cool completely before removing it from the pan.
- For the strawberry glaze, combine the

powdered sugar, melted butter, lemon juice, and milk in a small bowl and mix together until no lumps remain.

Dice 1 cup of strawberries and stir into the glaze.



70 min

10 min PREP. | **60 min** COOKING



10



easy